

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 09299065
PUBLICATION DATE : 25-11-97

APPLICATION DATE : 10-05-96
APPLICATION NUMBER : 08115900

APPLICANT : AJINOMOTO CO INC;

INVENTOR : YOSHIMURA KOJI;

INT.CL. : A23L 1/325 A23L 1/31

TITLE : PRODUCTION OF FISH-PASTE PRODUCT OF FISH MEAT AND ANIMAL MEAT

ABSTRACT : PROBLEM TO BE SOLVED: To obtain the subject food provided with elasticity, pliability, a juicy feeling, etc., by adding a transglutaminase and a protease inhibitor to fish meat or animal meat as a main raw material and carrying out an enzyme reaction in an oil.

SOLUTION: Fish meat (e.g. frozen ground fish meat of walleye pollack) or animal meat (e.g. pig porcine round) as a main raw material is mixed with iced water, salt, a starch, a seasoning, etc., and further a transglutaminase and a protease inhibitor, formed, subjected to an enzyme reaction in an oil at about 30-100°C and heated at 170°C for 5 minutes to give the objective paste product of fish meat or animal meat such as a fried fish paste, a hamburger steak and a meat ball extremely excellent in elasticity, pliability, a juicy feeling, taste and texture, free from reduction in effects such as elasticity and pliability at all even in retort treatment afterward.

COPYRIGHT: (C)1997,JPO